

Bar Tapas

~Menu~

BABY BACK RIBS

split rack of st. louis ribs, cactus jack bbq sauce 9.95

CHEESE STUFFED PRETZELS

pimento cheddar served with our famous queso 6.95

CRISPY CALAMARI

cocktail sauce or green chile ranch 12

ROASTED LONG STEM ARTICHOKE

semi-sundried tomatoes | lemon aioli 10

BISON SAUSAGE

all natural smoked sausage | caramelized onions
chipotle aioli | chia seed ficelle roll 18

STEAK CHIMMICHURI

carved bistro sirloin | chimmichuri sauce 16

CHEESE BOARD

smoked wisconsin cheddar | broiled goat cheese
eiffel tower brie | honey | artisan crackers 17



DOUBLE EAGLE
THE CROWN JEWEL OF HISTORIC OLD MESILLA

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CRISPY PORK BELLY TACO

our favorite new addition with cactus jack bbq sauce 3.99

BAJA SHRIMP COCKTAIL

mexican style shrimp cocktail 9.95

GREEN CHILE CHEESE WONTONS

pineapple-jalapeno salsa 8

FRIED GUACAMOLE

crispy outside | creamy inside 8

PEPPER'S CHILE CON QUESO

with fresh tostada chips 8.25

TIPSY TOWER OF ONION RINGS

whiskey battered | chile verde ranch & ketchup 10

FIRECRACKER SHRIMP

three crispy wrapped shrimp | green chile ranch 10

BACON WRAPPED STUFFED JALAPENOS

soy-orange glaze 8



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